

# mikkpdsmokstout

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **30**
- SRM **29.5**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **15.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Peat Smoked Malt     | 2 kg (47.6%)   | 74 %  | 6   |
| Grain | Viking Pale Ale malt | 1.5 kg (35.7%) | 80 %  | 5   |
| Grain | Caraaroma            | 0.2 kg (4.8%)  | 78 %  | 400 |
| Grain | Weyermann - Carafa I | 0.2 kg (4.8%)  | 70 %  | 690 |
| Grain | Jęczmień palony      | 0.1 kg (2.4%)  | 55 %  | 985 |
| Grain | Płatki owsiane       | 0.2 kg (4.8%)  | 85 %  | 3   |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Aurora          | 20 g   | 55 min | 8.5 %      |
| Boil    | Styrian Golding | 20 g   | 10 min | 3.6 %      |